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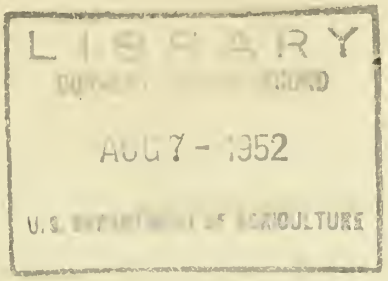

AIC-338
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U. S. CITRUS PRODUCTS LABORATORY

Winter Haven, Florida

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Publications marked (F) are in cooperation with the Florida Citrus Commission.

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